PENGARUH LEVEL INOKULUM *ASPERGILLUS NIGER* TERHADAP KANDUNGAN NUTRIEN DEDAK PADI KASAR FERMENTASI

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INTISARI *

Penelitian ini bertujuan untuk mengetahui pengaruh level yang terbaik inokulum *Aspergillus niger* terbaik terhadap kandungan nutrien dedak padi kasar fermentasi. Penelitian menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 6 macam perlakuan level inokulum *Aspergillus niger* yaitu P1 (0%), P2 (2%), P3 (4%), P4 (6%), P5 (8%), P6 (10%), masing-masing perlakuan terdiri dari 3 ulangan. Variabel yang diamati adalah kadar air, kadar abu, protein kasar, lemak kasar dan serat kasar. Data dianalisis dengan *Analisis Of Variance* (ANOVA) untuk setiap perlakuan dan jika terdapat perbedaan nyata dilanjutkan dengan *Duncan's Multiple Range* Test (DMRT). Hasil penelitian menunjukkan bahwa rerata kadar air P1: 5,02%; P2: 5,89%; P3: 5,97%; P4: 5,35%; P5: 5,13% dan P6: 6,11%, rerata kadar abu P1: 12,36%; P2: 18,19%; P3: 19,25%; P4: 18,44%; P5: 18,27% dan P6: 18,12%, rerata protein kasar P1: 21,83%; P2: 29,66%; P3: 28,10%; P4: 29,01%; P5: 28,68% dan P6: 29,81%, rerata lemak kasar P1: 8,95%; P2: 4,06%; P3: 3,90%; P4: 3,81%; P5: 4,95% dan P6: 3,61%, rerata serat kasar P1: 25,76%; P2: 19,18%; P3: 17,46%; P4: 19,63%; P5: 14,76% dan P6: 13,94%. Data tersebut menunjukkan bahwa semua level inokulum *Aspergillus niger* pada fermentasi dedak padi kasar berpengaruh nyata ($P<0,05$) terhadap semua variabel. Disimpulkan bahwa level inokulum *Aspergillus niger* terbaik pada fermentasi dedak padi kasar adalah 10% menghasilkan kadar protein kasar tertinggi dan kadar serat kasar terendah.

Kata kunci : Dedak padi kasar, fermentasi, inokulum, *Aspergillus niger*

THE EFFECT OF *ASPERGILLUS NIGER* INOKULUM LEVEL ON NUTRIENT CONTENT OF RICE BRAN

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ABSTRACT *

This research was investigate to knows effect of *Aspergillus niger* level of best fermented rough rice bran on nutrient content. The research was conducted with a Completely Randomized Design (CRD) with 6 treatments of *Aspergillus niger* level, there were P1 (0%), P2 (2%), P3 (4%), P4 (6%), P5 (8%), P6 (10%), have 3 replications. Variable was perceived for example water content, ash content, crude protein, extract ether content and crude fiber. Data analyzed with Analysis Of Varience (ANOVA) for each treatment. If there were significant difference it would be further tested with Duncan's Multiple Range Test (DMRT). The result showed that average of water content were P1: 5,02%; P2: 5,89%; P3: 5,97%; P4: 5,35%; P5: 5,13% and P6: 6,11%, average of ash content were P1: 12,36%; P2: 18,19%; P3: 19,25%; P4: 18,44%; P5: 18,27% and P6: 18,12%, average of crude protein were P1: 21,83%; P2: 29,66%; P3: 28,10%; P4: 29,01%; P5: 28,68% and P6: 29,81%, average of extract ether content were P1: 8,95%; P2: 4,06%; P3: 3,90%; P4: 3,81%; P5: 4,95% and P6: 3,61%, average of crude fiber content were P1: 25,76%; P2: 19,18%; P3: 17,46%; P4: 19,63%; P5: 14,76% and P6: 13,94%. That showed that all *Aspergillus niger* level for fermenting rough rice bran was significantly ($P<0,05$). It could be concluded that the best *Aspergillus niger* level on fermenting rough rice bran it was 10% with highest crude protein and lowest crude fiber.

Key words: Rouhg rice bran, fermentation, *Aspergillus niger*